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COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS
United States Department of Agriculture and State
Agricultural Colleges, Cooperating

BOYS' AND GIRLS' CLUB WORK

Preserving Eggs For Home Use

Prepared by the Animal Husbandry Divisions,
Bureau of Animal Industry,
United States Department of Agriculture

CIRCULAR 12
Office of Extension Work, North and West
States Relations Service

S. R. S. Doc. 75 Washington, D. C., May 27, 1918 K-9

PRESERVING EGGS FOR HOME USE.

WHY PRESERVE EGGS.

DURING the spring and early summer, when eggs are abundant and reasonable in price, attention should be given to preserving them for winter use. Fresh eggs properly preserved may be kept for 8 to 12 months in excellent condition and used with good results.

A GOOD METHOD AND ITS COST.

A good way to preserve eggs is to use sodium silicate, or, as it is commonly called, water glass. The present price of sodium silicate is about 35 cents per quart, and at this price eggs may be preserved at a cost of approximately 2½ cents per dozen. It is not desirable to use the water-glass solution a second time.

TIME TO PRESERVE.

Eggs laid in April, May, and early June have been found to keep better than those laid later in the season. It is recommended, therefore, that ordinarily only eggs laid at this season be preserved.

KIND OF EGGS TO PRESERVE.

Very careful attention should be given to the condition of eggs preserved. If satisfactory results are to be obtained, the eggs should be *fresh* and *clean*. Eggs that float when placed in the solution are not fresh, and therefore can not be preserved. When only slightly soiled, a cloth dampened with vinegar can be used to remove the stains. Under no circumstances should badly soiled eggs be used for preserving; if put into the jar while dirty they will spoil, and washing removes a protective coating which prevents spoiling.

HOW TO PRESERVE.

WATER-GLASS METHOD.

Use 1 quart of sodium silicate to 9 quarts of water that has been boiled and cooled. Place the mixture in a 5-gallon crock or jar. This will be sufficient to preserve 15 dozen eggs; and the quantity needed to preserve a larger number of eggs will be in proportion. (See fig. 1.)

First, select a 5-gallon crock and clean it thoroughly, after which it should be scalded and allowed to dry.

Second, heat a quantity of water to the boiling point and allow it to cool.

Third, when cool, measure out 9 quarts of water, place it in the crock, and add 1 quart of sodium silicate, stirring the mixture thoroughly.

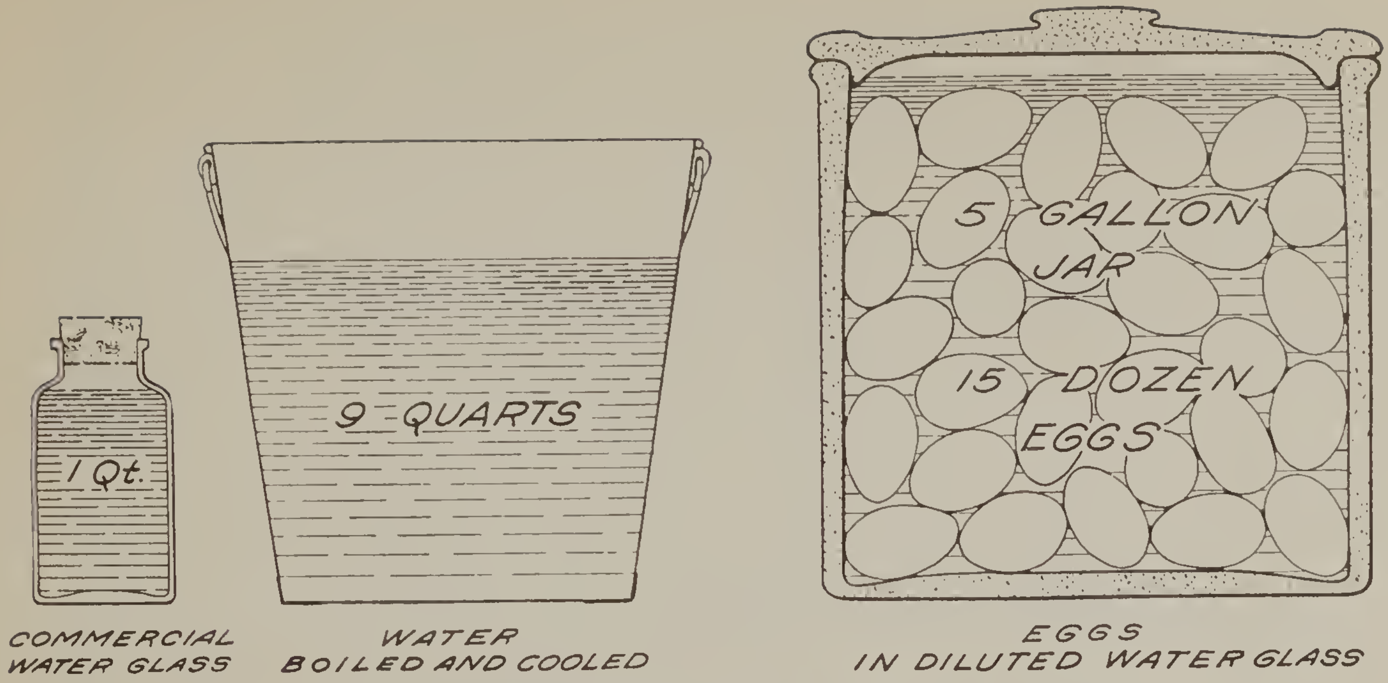

FIG. 1.—Materials for preserving eggs in water glass.

Fourth, place the eggs in the solution. Be very careful to allow at least 2 inches of the solution to cover the eggs.

Fifth, place the crock containing the preserved eggs in a cool, dry place, well covered to prevent evaporation. Waxed paper covered over and tied around the top of the crock will answer this purpose.

LIME METHOD.

When water glass can not be obtained, the following method may be used in its stead. Many consider this method entirely satisfactory, though instances are known in which eggs so preserved have tasted slightly of lime.

Dissolve 2 or 3 pounds of unslacked lime in 5 gallons of water that has previously been boiled and allowed to cool, and allow the mixture to stand until the lime settles and the liquid is clear. Place *clean, fresh* eggs in a clean earthenware jug or keg and pour the clear lime water into the vessel until the eggs are covered. At least 2 inches of the solution should cover the top layer of eggs.

Sometimes a pound of salt is used with the lime, but experience has shown that in general the lime without the salt is more satisfactory.

USING PRESERVED EGGS.

Fresh, clean eggs, properly preserved by either of these methods, can be used satisfactorily for all purposes in cooking and for the table. When boiling preserved eggs a small hole should be made in the shell with a pin at the large end before placing them in the water. This is done to allow the air in the egg to escape when heated so as to prevent cracking.

NOTE.—This is one of a series of follow-up circulars (the K series) printed for the exclusive use of club members and club leaders. Persons desiring other poultry literature should write to their State agricultural college or to the U. S. Department of Agriculture.